



PORK ROLLS FILLED WITH WILD GARLIC



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Quick and easy preparation
- Enhances the natural taste of added ingredients



20



easy

INGREDIENTS FOR 10 PORTIONS

10 Pork escalopes 120 g each

2 package Pizza dough

FOR THE FILLING

250 g QimiQ Cream Base

160 g Feta cheese

60 g White bread crumbs

2 Egg white(s)

20 g Wild garlic, finely chopped

Salt

Black pepper, ground

METHOD

1. For the filling: mash the feta cheese with a fork. Add the QimiQ Cream Base and remaining ingredients and mix well.
2. Tenderise the pork escalopes until they are quite flat and then season. Spread the filling onto the escalopes thinly and then roll.
3. Wrap the pork rolls in the pizza dough and bake at 200°C (air circulation) for approx. 12 minutes.
4. Slice and serve.